

STARTERS

- Corned Beef and Cabbage Spring Rolls** . . . 8.95
Flash Fried & Served with Tomato Garlic Aioli
- Pulled Pork Egg Rolls** 8.50
Deep Fried with Whiskey BBQ Sauce, Cheddar Cheese and Minced Red Onions with Ranch Dressing
- Spinach and Artichoke Dip** 10.00
Topped with Cheddar & Served with Tortilla chips
- Triple Cooked Wings** 10.50
Baked, Fried, Grilled and Tossed in a Whiskey BBQ Sauce
- Ale Battered Onion Rings** 6.50
Flash Fried & Served with a Chipotle Ketchup & Chipotle Cheese Sauce
- Black Angus Sliders** 11.50
Topped with Cheddar, Minced Onions & Whole Grain Mustard
- Clover's Potato Chips** 6.50
Sliced Natural Potatoes Fried to Order Topped with Malt Vinegar & Goat Cheese
- Truffle Fries** 6.50
Topped with Parmesan & Herbs
- Smoked Salmon Plate** 12.50
Served with Toast Points, Chive Sour Cream, Red Onions and Capers

SIDES

- French Fries, Mashed Potatoes, Roasted Vegetables, Roasted Tomatoes or Cabbage Slaw** 3.75
- Onion Rings** 3.95
- Side Salad** 5.75

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

- Irish Sausage and Pepper Sandwich** 10.50
Grilled Bangers Topped with Caramelized Onions & Peppers, Whole Grain Mustard on a Hoagie Roll
- Reuben Sandwich** 14.25
Corned Beef, Thousand Island Dressing, Sauerkraut & Swiss Cheese on Grilled Seeded Rye Bread
- Pulled Pork** 9.95
Slow Roasted Pork Topped with a Whiskey BBQ Sauce & Cabbage Slaw on a Toasted Brioche Bun
- Ale Battered Cod Sandwich** 13.25
Served on Ciabatta with Citrus Herb Tartar, Lettuce and Tomato
- Grilled Cheese** 8.00
Cheddar, Swiss & Bacon on Texas Toast
- Grilled Chicken BLT** 12.95
Chicken Breast with Crisp Lettuce, Tomato & Applewood Smoked Bacon with a Spicy Citrus Mayo on Char-Grilled Ciabatta
- Classic Cuban Sandwich** 10.75
We are in Miami after all! Sweet Ham, Slow Roasted Pork, Swiss Cheese, Pickles and Mustard on Cuban Bread, Press Grilled to Perfection
- Bogside Burger** 14.75
Black Angus Burger with Guinness Caramelized Onions, Cheddar, Bacon, & Whiskey BBQ Sauce on a Brioche Bun with Fries
- Turkey Burger** 14.50
Homemade Turkey Burger Stuffed with Fresh Spinach and Goat Cheese. Topped with Grilled Red Peppers and a Tomato Garlic Aioli on a Whole Wheat Bun
- Char-Grilled Black Angus Burger** 13.50
Served with Lettuce, Tomato & Red Onions on a Brioche Bun with Fries
- Add Ons:**
- | | |
|---------------------------|------------------------|
| .95 Fried Egg, Pulled | 1.95 Fried Egg, Pulled |
| .50: Grilled Onions, | Pork, Rashers |
| Sautéed Mushrooms, | Sub Onion Rings 1.50 |
| Roasted Tomatoes, Grilled | Sub Truffle Fries 3.00 |
| Peppers and Onions Mix | Sub Side Salad 2.50 |
| 1.50 Cheddar, Swiss, Goat | |
| Cheese, American, Bacon | |

ENTREES

- Chopped Chicken Salad** 12.95
Iceberg & Romaine Mix, Carrots, Red Onions, Peppers, Cucumbers, Cheddar, Hardboiled Egg & Crispy Bacon Tossed in Ranch Dressing
- Clover Pub Salad** 9.25
Baby Mixed Greens with Cucumbers, Celery, Red Onions, Watermelon & Goat Cheese Tossed with Balsamic Honey Vinaigrette
- Irish Breakfast** 11.95
Two Eggs, Bangers, Rashers, Black Pudding, Roasted Tomatoes & Toast
- Shepherd's Pie** 12.50
Braised Lamb with Carrots & Onions. Baked & Topped with Peas & Mashed Potatoes
- Fish and Chips** 13.75
Flash Fried Ale Battered Cod & Fries with Citrus Herb Tarter & Grilled Lemon
- Whiskey BBQ Glazed Salmon** 17.95
Grilled Salmon Filet Coated in Whisky BBQ Glaze Served with Cabbage Slaw & Mashed Potatoes
- Pub Skirt Steak** 23.50
Char-Grilled Skirt Steak Smothered with a Braised Mushroom & Merlot Sauce. Served with Onion Rings and Mashed Potatoes

DESSERTS

- Warm Bread Pudding** 4.75
Served with Whiskey Crème Anglaise
- Black and Tan Brownie** 4.95
Warm Rich Chocolate & Cheesecake Brownie Topped with Candied Pecans & Whipped Cream
- Irish Apple Pie** 5.25
Topped with a Warm Custard

Draught Beer

Irish Pint

Guinness Stout Ireland	20oz	10.90 / Pint 8.75
Harp Lager Ireland	20oz	9.90 / Pint 7.95
Smithwick's Red Ale Ireland	20oz	9.90 / Pint 7.95
Bass Pale Ale England	20oz	9.75 / Pint 7.85
Stella Artois Belgium	20oz	10.90 / Pint 8.75
Bar Staff Selection		MKT Price

Beer By the Bottle

Newcastle Brown Ale England	7.50
Chimay Grand Reserve Blue Belgium	12.50
Delirium Tremens Belgium	12.25
Heineken Holland	7.25
Corona Mexico	7.25
Boddingtons Pub Ale Enf	10.95
Presidente Dominican Republic	6.95
Red Hook Long Hammer IPA USA	7.50
Green Flash West Coast IPA USA	10.75
Yuengling Lager USA	6.95
Blue Moon White Ale USA	7.50
Fat Tire USA	7.50
Bud Light USA	6.25
Budweiser USA	6.25
St. Pauli (non-alcoholic) Germany	5.50
Magners Dry Cider	7.95

We Are Pleased To Offer Airport Employees
A 10% Discount On Take Out Orders

House Wine

Salmon Creek Cellars	Glass 7.75 / Bottle 24.50
<i>California</i> , Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio	
Montecillo	Glass 8.95 / Bottle 26.50
Rioja Crianza, Spanish Red	
Torre La Moreira	Glass 9.25 / Bottle 28.50
Albariño, Spanish White	

Beverages

Acqua Panna Water	3.95
Perrier Mineral Water	3.25
Soft Drinks	2.75
Iced Tea	2.75
Florida Orange Juice	3.25
Coffee	2.75
Milk	1.95
Jojo Teas	3.25
Hot Chocolate	2.95

the
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